



Ready, steady, bake!

Your guide to get baking, have some fun (and a slice of cake!) and support BookTrust to get children and families reading.

Share your
bakes with us
@booktrust
using
#booktrustbake



Event top tips

Step One

Host a cake sale or bake off event by setting a date and location. Shout out about the event on social media @booktrust #booktrustbake or advertise with posters at the location to make sure everyone knows about it.

Step Two

Set a target and whip up some tasty baked treats or get your guests to bring some along as well.

Every fundraising pack will include BookTrust branded resources such as:

- Posters to publicise your event
- Collection box/glass jar stickers
- Bunting
- Sponsorship form
- Balloons
- Bookmarks

Step Three

Send out a reminder to motivate as many people as possible to take part and remember to share on social.

Step Four

Set the scene with posters, bunting and your collection tin. Remember to label your baked goodies using our cake labels.

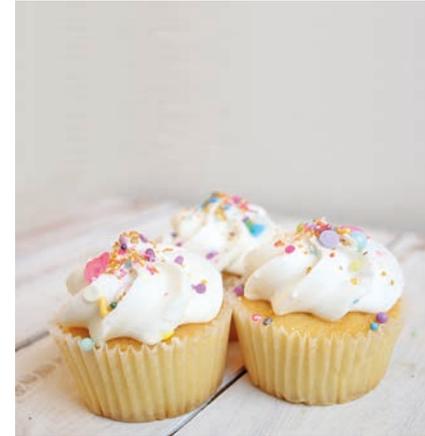
Email:
fundraising@
booktrust.org.uk
to order your
fundraising pack



Easy recipes

Cup cakes

Prep: 25 MINS Cook: 35 MINS
Makes up to 9 Cupcakes



Ingredients

- ♦For the cupcakes
110g/4oz butter or margarine, softened at room temperature
110g/4oz caster sugar
2 eggs, lightly beaten
1 tsp vanilla extract
110g/4oz self-raising flour
1-2 tbsp milk
- ♦For the buttercream icing
140g/5oz Soft butter
280g/10oz icing sugar
1-2 tbsp milk
A few drops of food colouring

Method

Preheat the oven to 180C/350F/Gas 4 and line a 12-hole muffin tin with paper cases.

Cream the butter and sugar together in a bowl until pale. Beat in the eggs a little at a time and stir in the vanilla extract.

Fold in the flour using a large metal spoon, adding a little milk until the mixture is of a dropping consistency. Spoon the mixture into the paper cases until they are half full.

Bake in the oven for 10-15 minutes, or until golden-brown on top and a skewer inserted into one of the cakes comes out clean. Set aside to cool for 10 minutes, then remove from the tin and cool on a wire rack.

For the buttercream icing, beat the butter in a large bowl until soft. Add half the icing sugar and beat until smooth.

Then add the remaining icing sugar with one tablespoon of the milk, adding more milk if necessary, until the mixture is smooth and creamy.

Add the food colouring and mix until well combined. Spoon the icing into a piping bag with a star nozzle and pipe the icing using a spiralling motion onto the cup cakes in a large swirl.

Millionaire's shortbread

Prep: 25 MINS | Cook: 35 MINS

Makes up to 24 squares



Method

Heat the oven to 180C/160C fan/gas 4. Grease a 33 x 23cm Swiss roll tin with a lip of at least 3cm.

To make the shortbread, mix 250g plain flour and 75g caster sugar in a bowl. Rub in 175g softened butter until the mixture resembles fine breadcrumbs.

Knead the mixture together until it forms a dough, then press into the base of the prepared tin.

Prick the shortbread lightly with a fork and bake for 20 minutes or until firm to the touch and very lightly browned. Leave to cool in the tin.

To make the caramel, place 100g butter or margarine, 100g light muscovado sugar and two 397g cans condensed milk in a pan and heat gently until the sugar has dissolved.

Bring to the boil, stirring all the time, then reduce the heat and simmer very gently, stirring continuously, for about 5-10 minutes or until the mixture has thickened slightly. Pour over the shortbread and leave to cool.

For the topping, melt 200g plain or milk chocolate slowly in a bowl over a pan of hot water. Pour over the cold caramel and leave to set. Cut into squares or bars.

Ingredients

- ♦For the shortbread
 - 250g plain flour
 - 75g caster sugar
 - 175g butter, softened
- ♦For the caramel
 - 100g butter or margarine
 - 100g light muscovado sugar
 - 2 x 397g cans condensed milk
- ♦For the topping
 - 200g plain or milk chocolate, broken into pieces

Vegan chocolate cake

Prep: 35 MINS | Cook: 20 MINS

Serves 10 -12

Ingredients

- ♦For the cake batter
 - 150g dairy-free spread
 - 300ml oat or almond milk
 - 1 tbsp cider vinegar
 - 300g self-raising flour
 - 200g golden caster sugar
 - 4 tbsp cocoa powder
 - 1 tsp bicarbonate of soda
 - ½ tsp vanilla extract

♦For the buttercream

- 100g dairy-free dark chocolate
- 200g dairy-free spread
- 400g icing sugar
- 5 tbsp cocoa powder
- 1 tbsp of oat or almond milk

Method

Heat oven to 190C/170C fan/gas 5. Grease the base and sides of 2 x 20cm sandwich tins with dairy-free spread, then line the bases with baking parchment.

Put the dairy-free milk in a jug and add the vinegar – it will split but don't worry. Put all of the other cake ingredients into a large bowl, pour over the milk mixture and beat well until smooth. Divide the mixture between the prepared tins and bake for 25-30 mins or until a skewer inserted into the middle of the cakes comes out cleanly. Leave to cool in the tins for 10mins then turn out onto wire racks to cool completely.

To make the buttercream, put the chocolate into a heatproof bowl and melt in the microwave, stirring every 30 seconds. Leave the melted chocolate to cool for 5 minutes. Beat the dairy-free spread and icing sugar together with a wooden spoon then sift in the cocoa powder with a pinch of salt. Pour in the melted chocolate and dairy-free milk and keep mixing until smooth.

Sandwich the two cooled sponges together with half of the buttercream then pile the rest on top and down the sides. Decorate with the fresh fruit.



♦To decorate

handful of fresh, seasonal fruits such as cherries, blackberries, strawberries or figs and fresh mint

Pay in your donations

Simply follow the instructions below.

1. Online - booktrust.org.uk/donate

The easiest way is to go online and use your credit/debit card.

2. By bank transfer (BACS)

If you would prefer to pay via BACS, drop us a line at fundraising@booktrust.org.uk to get our bank details.

3. Over the phone with a card

Please call our Supporter Care team on **020 7801 8844**.

4. By post - with a cheque

Make cheques payable to **BookTrust**, fill in the slip below and send your cheque(s) to:

**FREEPOST RTTX –UUGU–GSBR, BookTrust,
G8 Battersea Studio, 80 Silverthorne Road, LONDON, SW8 3HE.**

Name of Event:

First Name:

Last Name:

Post code:

Address:

Cheque

Number of Cheques:

Total Amount:

However you send your money to us, please include your details and how the money was raised, so we can process the funds correctly and thank you properly!